Nutrients per serving

Fresh Ground Pork Patty100

Number of Servings: 100 (52.23 g per serving)

Amount	Measure	Ingredient
11 1/2	lb	Pork, ground, ckd
1.00	Tbs	Spice, onion, pwd

Serving Size				
Servings Pe	r Containe	er e		
Amount Per Se	rving			
Calories 16	0 Calor	ies from	Fat 100	
		% Da	ily Value	
Total Fat 11g				
Saturated Fat 4g				
Trans Fat	0g			
Cholesterol 50mg				
Sodium 40n	ng		2%	
Total Carbo	hydrate ()g	0%	
Dietary Fiber 0g				
Sugars 0g	3			
Protein 13g				
Vitamin A 0%	6 · \	√itamin (0%	
Calcium 2%	•	ron 4%		
*Percent Daily Vo diet. Your daily vo depending on yo	alues may be	e higher or l		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg	

Instructions

PURCHASE 1# fresh ground pork (no salt or seasonings added) for every 5 portions.

Serving size: 1 ~2 oz (after cooking) pattie/person

Shape or slice ground pork into patties(5patties/pound). Sprinkle with onion powder (optional). Fry in skillet on med heat until internal temperature reaches 155 degrees for 15 seconds.

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cookina

- Cook to an internal temperature of 155 F for 15 seconds.

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

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